IN THE CLAIMS:

Set forth below in ascending order, with status identifiers, is a complete listing of all claims currently under examination. Changes to any amended claims are indicated by strikethrough and underlining. This listing also reflects any cancellation and/or addition of claims.

Claim 1 (currently amended)

A process for producing vodka, comprising ~~the steps of~~:

milling white organic corn to produce a corn mash;

cooking the corn mash in a cooker operating at a temperature of about 240 °F and a pressure of about 20 psi for about 1 hour;

transferring the cooked corn mash to a circulation tank and maintaining the cooked corn mash in the circulation tank~~at about 80 °F~~ for about~~at least~~ 30-40 minutes;

transferring the cooked corn mash to a fermentation tank~~tanks~~ and adding yeast and chilled water ~~at a temperature of 110 °F~~;

fermenting the cooked corn mash at a temperature of about 68-70 °F for about~~at least~~ 5 days;

distilling the fermented corn mash in a beer still to produce a first mixture containing about~~at least~~ 60% alcohol by~~be~~ volume;

distilling the first mixture in a kettle still to produce a second mixture containing about~~at least~~ 80% alcohol by volume;

distilling the second mixture in a closed column still to produce a third mixture;

distilling the third mixture in a doubler to produce a fourth mixture;

transferring the fourth mixture to a storage tank and storing the fourth mixture for about~~at least~~ 3 months; and

adding limestone water to the fourth mixture to produce vodka having about~~at least~~ 45% alcohol by volume, wherein the limestone water is subjected to a reverse osmosis filtration process prior to adding the limestone water to the fourth mixture.

Claim 2 (currently amended)

The process of claim 1 wherein a batch size of no more than 20,000 gallons is used to produce the vodka, and distilling the second mixture ~~is distilled~~ in the closed column still comprises~~using the steps comprising of~~:

heating the second mixture at a temperature of about 170-174 °F to vaporize alcohols contained in the second mixture;

collecting and condensing the vaporized alcohols to create a distillate stream;

refluxing the distillate stream back through the closed column still for at least 1.5 hours before testing the distillate stream for taste, odor and appearance; and

using a means for drawing product from the distillate stream to retain ~~only the~~ desirable alcohols in the distillate stream to produce the third mixture.

Claim 3 (currently amended)

The process of claim 1 wherein a batch size of no more than 25,000 gallons is used to produce the vodka, and distilling the second mixture ~~is distilled~~ in the closed column still comprises~~using the steps comprising of~~:

heating the second mixture at a temperature of about 170-174 °F to vaporize alcohols contained in the second mixture;

collecting and condensing the vaporized alcohols to create a distillate stream;

refluxing the distillate stream back through the closed column still for at least 2.0 hours before testing the distillate stream for taste, odor and appearance; and

using a means for drawing product from the distillate stream to retain ~~only the~~ desirable alcohols in the distillate stream to produce the third mixture.

Claim 4 (currently amended)

The process of claim 1 wherein a batch size of no more than 30,000 gallons is used to produce the vodka, and distilling the second mixture ~~is distilled~~ in the closed column still comprises~~using the steps comprising of~~:

heating the second mixture at a temperature of about 170-174 °F to vaporize alcohols contained in the second mixture;

collecting and condensing the vaporized alcohols to create a distillate stream;

refluxing the distillate stream back through the closed column still for at least 2.5 hours before testing the distillate stream for taste, odor and appearance; and

using a means for drawing product from the distillate stream to retain ~~only the~~ desirable alcohols in the distillate stream to produce the third mixture.

Claim 5 (currently amended)

The process of claim 1 wherein a batch size of no more than 35,000 gallons is used to produce the vodka, and distilling the second mixture ~~is distilled~~ in the closed column still comprises~~using the steps comprising of~~:

heating the second mixture at a temperature of about 170-174 °F to vaporize alcohols contained in the second mixture;

collecting and condensing the vaporized alcohols to create a distillate stream;

refluxing the distillate stream back through the closed column still for at least 3.0 hours before testing the distillate stream for taste, odor and appearance; and

using a means for drawing product from the distillate stream to retain ~~only the~~ desirable alcohols in the distillate stream to produce the third mixture.

Claim 6 (currently amended)

The process of claim 1 wherein a batch size of no more than 40,000 gallons is used to produce the vodka, and distilling the second mixture ~~is distilled~~ in the closed column still comprises~~using the steps comprising of~~:

heating the second mixture at a temperature of about 170-174 °F to vaporize alcohols contained in the second mixture;

collecting and condensing the vaporized alcohols to create a distillate stream;

refluxing the distillate stream back through the closed column still for at least 3.5 hours before testing the distillate stream for taste, odor and appearance; and

using a means for drawing product from the distillate stream to retain ~~only the~~ desirable alcohols in the distillate stream to produce the third mixture.

Claim 7 (currently amended)

The process of claim 1 wherein a batch size of no more than 45,000 gallons is used to produce the vodka, and distilling the second mixture ~~is distilled~~ in the closed column still comprises~~using the steps comprising of~~:

heating the second mixture at a temperature of about 170-174 °F to vaporize alcohols contained in the second mixture;

collecting and condensing the vaporized alcohols to create a distillate stream;

refluxing the distillate stream back through the closed column still for at least 4.0 hours before testing the distillate stream for taste, odor and appearance; and

using a means for drawing product from the distillate stream to retain ~~only the~~ desirable alcohols in the distillate stream to produce the third mixture.

Claim 8 (new)

The process of claim 1 wherein the white organic corn has a moisture content that is below 14.0%.

Claim 9 (new)

The process of claim 1 wherein distilling the third mixture in the doubler comprises:

distilling the third mixture in the doubler to produce a first distillate;

distilling the first distillate in the doubler to produce a second distillate;

distilling the second distillate in the doubler to produce a third distillate; and

distilling the third distillate in the doubler to produce the fourth mixture.

Claim 10 (new)

A process for producing vodka, comprising:

milling white corn to produce a corn mash, wherein the white corn has a moisture content that is below 14.0%;

cooking the corn mash in a pressure cooker to produce a cooked corn mash;

cooling the cooked corn mash in a circulation tank to produce a cooled, cooked corn mash;

transferring the cooled, cooked corn mash to a fermentation tank and adding yeast and chilled water to produce a fermentation mixture;

fermenting the fermentation mixture to produce a fermented corn mash;

distilling the fermented corn mash in a beer still to produce a first mixture containing about 60% alcohol by volume;

distilling the first mixture in a kettle still to produce a second mixture containing about 80% alcohol by volume;

distilling the second mixture in a closed column still to produce a third mixture;

distilling the third mixture in a doubler to produce a fourth mixture;

transferring the fourth mixture to a storage tank and storing the fourth mixture for a period of time; and

adding water to the fourth mixture to produce vodka having about 45% alcohol by volume, wherein the water is subjected to a reverse osmosis filtration process prior to adding the water to the fourth mixture.

Claim 11 (new)

The process of claim 10 wherein the white corn is whole, unbroken white corn.

Claim 12 (new)

The process of claim 1 wherein distilling the third mixture in the doubler comprises:

distilling the third mixture in the doubler to produce a first distillate;

distilling the first distillate in the doubler to produce a second distillate;

distilling the second distillate in the doubler to produce a third distillate; and

distilling the third distillate in the doubler to produce the fourth mixture.